



GULF HILLS NEWS



A Neighborhood Watch Community

A Bird Sanctuary Community

Happy 4th of JULY



June 1, 2018



From the President

Dave Philo, President, Gulf Hills Civic Association

Well, I think I may be to blame for the hot weather. If you remember, in the last issue I was complaining about the cold spell we were having and wishing for warmer weather. Boy, did I get my wish. Summer is upon us. The good thing is that everything is either blooming or rife with new foliage. Gulf Hills is a great place to live.

I want to extend my thanks to all the residents who attended our annual meeting in March. I think both Tony Lawrence and Troy Ross did a great job with their presentations. It is good to keep informed on what is going on in our county. I want to thank both gentlemen for giving their time to provide us with interesting information. If you happen to see either of these gentlemen, please thank them again.



As usual, Van Arnold has put together another outstanding newsletter. As you know, Van is always seeking articles to include so if you have something that you think will be of interest to our community please contact him. We also like to receive feed back on what is in the newsletter. Your comments will allow us to make the newsletter more effective.

We are once again heading into hurricane season so I ask that all of you review your emergency plans. Conditions change all the time so we need to keep our plans updated. Summer also brings bugs, alligators and snakes. Just be careful. We will also have more children out playing in the neighborhood so watch out for them and observe the speed limit which is 25 miles per hour within the confines of our community.

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New Garbage and Recycle Service Coming!

Van Arnold, Editor, Gulf Hills News

Effective July 1, 2018, Waste Management will be responsible for collection and disposal of solid waste and recycle items from residents in the unincorporated areas of Jackson County. The current contract with Waste Pro expires on June 30, 2018. Waste Management was the low bidder for the new contract period. Jackson County's Solid Waste Department is working with Waste Management to coordinate the transition. There will be multiple media pushes via multiple media outlets as the implementation time gets closer. The media outlets include newspaper, Jackson County (Solid Waste) webpage, Waste Management webpage, television and flyers etc.



We will be receiving new trash and recycle carts in the near future. In addition, as the carts are delivered, each will have an information packet on the inside. Please visit www.co.jackson.ms.us/departments/solid-waste/ for updates on the process toward the new trash/recycle service and your patience during this time of transition is greatly appreciated.

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	john.s.fleming.3@gmail.com	
Treasurer:	Barry Mendis	382-7723
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Roads:	Robert Manley	380-4055
	rbmanley400@gmail.com	
Utilities:	John Albrycht	875-4133
	jjamb57@cableone.com	
Neighborhood Watch:	Barry Mendis	382-7723
	mendis1@bellsouth.net	
History:	OPEN (Your name could be here)	
Publicity:	Van Arnold	380-4055
	vanmarnold@gmail.com	
Membership:	John Fleming	875-0483
	john.s.fleming.3@gmail.com	
Civic:	Donna Brown	875-4211
	Donna@gulphillshotel.com	
Member:	Jeanette Lindsey	
	jennette.lindsey@hii.ingalls.com	
Member:	Kim Easterling	860-9341
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Hurricane Preparedness in Jackson County

Donald Langham - MCEM, Emergency Management Coordinator

The biggest change is that the county no longer has a medical needs shelter. The Mississippi State Department of Health has built a multi-million dollar medical needs shelter in Wiggins to serve all the coastal counties. Being located just a short distance from the coast it is a much safer facility and staffed with trained nurses and doctors. This is for citizens who may need constant medical care. Our general shelters here in Jackson County can accommodate persons who are on oxygen concentrators or other minor issues as long as they have a caregiver with them at all times. We highly encourage people to try and make arrangements to stay with family or friends if possible. The shelters are just that “a shelter from the elements as a last resort”. They can become crowded, noisy and uncomfortable. Cots may or may not be available to everyone who decides to stay at the shelter as the stock is limited at each shelter. You should bring all your own personal comfort items that you may need for the duration of your stay. Pets are also not allowed at the shelters unless it is a registered service animal but we have set up a pet shelter in the Vancleave area and Jackson County Animal Control will take any pets brought to the regular shelter and transport them to the pet shelter. Jackson County has a reverse phone notification system called Code Red. If someone has a listed home phone it will already be in the system but if not they will need to sign up to be in the system. There are no cell phone numbers in the system unless individuals sign up for the service. The cost is free and it will also send automatic weather warnings to the phones if they sign up for them. The sign up link is <https://public.coderedweb.com/CNE/en-US/1F9802E48807>



We also recommend that anyone with a Smartphone device (apple or android) can download a free app from MEMA. Mississippi Emergency Management Agency. It has News, weather, radar, shelters, traffic, county emergency contacts and preparedness tips along with several other options. All they need to do is go to their apple store on an apple device or google play store on an android device and type in MEMA in the search bar and download the free app.

You can download the 2018 MEMA Hurricane Preparedness Guide at <http://www.msema.org/hurricane2018/>. The best way to get up-to-date information is to “Like” Jackson County, Mississippi Government & MEMA on Facebook. Jackson County will be distributing information on Facebook as well as through local media sources such as WLOX, WXXV, Sun Herald, MS Press, etc.

Review your “what if” scenarios and make a plan. What if your place of employment is damaged and will close either for a few weeks or indefinitely?

The rebuilding effort following a storm often creates new job opportunities. What if schools are closed and you don’t have a place to bring your children? What if your home is damaged and no longer safe to live in? Talk to friends and neighbors about sharing the childcare responsibilities until schools reopen.

Secure critical documents. Make sure that your critical documents are in a safe, secure place and could be taken with you if you have to evacuate. Documents you will want to secure include driver’s license, green card, passport, social security and tax information, titles, deeds, and registrations for property and vehicles owned; insurance policies, credit cards, bank and investment records; birth certificates, marriage certificates and wills. Invest in a water and fire-proof box or safe-deposit box to keep

Continue Page 3—HURRICANE



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Hurricane (Continue)

these records secure. You could also keep copies of them electronically on portable drives or make hard copies.

Review your insurance coverage.

Review your policy and make sure you have the proper amount of coverage to repair or replace your home and belongings. Pay special attention to deductibles that apply to specific events, such as hurricanes, which can be a percentage of your home's value. Also, review your flood coverage, because it is not included in most homeowners insurance policies. Following an evacuation, a communications plan can help residents locate family members and friends who also evacuated.



- During and after a storm, telephone service could be limited. It is often easier to call long distance, outside the disaster area, or to even send a text message from a mobile device or from social media.

- Ask an out-of-state friend or relative to serve as the family contact person.

Make sure all family members know the name, address and telephone number for this contact person. Develop and maintain a Family Disaster Supply Kit with life sustaining items such as:

- Non-perishable food and water for at least three to five days.
- A first aid kit with prescription medications.
- A battery-powered radio, flashlight and extra batteries.
- Cash and traveler's checks.

Specialty items such as baby formula and pet-care items.

If you evacuate remember to take your supply kit with you along with other things like bedding if you are going to a shelter.

Gulf Hills Garden Club News Mary Ann Westfall

Gulf Hills Garden Club has wrapped up activities for the 2017-2018 year with their annual May luncheon and Installation of Officers for the next year. Announced at the meeting as Gardener of the Year was Julia Hartridge, who was totally surprised and overcome with emotion as she was presented with a framed print of Walter Anderson's calendar day for Oct. 17, which is her birthday. The award honors Julia's dedication to the Gulf Hills Garden Club and her continual enthusiasm and sharing in person, at club meetings, and in online posts of the beautiful plants and animals she encounters in her life. Julia has been a steady supporter of garden club projects and activities throughout her membership, and when she could not participate in person, she participated through financial and material donations.



During the early spring, club members sold over 250 raffle tickets to raise funds for the club's ongoing projects, which include maintenance of the Memorial Garden and two smaller gardens in Gulf Hills, the administration of the Memorial Garden engraved brick program, the club website and Facebook page, as well as financial support of various funds for The Garden Clubs of Mississippi, Inc.

The raffle prize was a free-standing mini greenhouse designed and custom built utilizing vintage materials by Village Building & Remodeling of Ocean Springs, who donated the work of art. Winner of the drawing was club member Maureen Schmidt, who immediately gifted the prize to Julia Hartridge. Once again, Julia



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Elena Alm
Realty



324-2223

elenaalm@live.com
elenaalm.com



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Gulf Hills Resident

Fishing in Gulf Hills

Robert Manley



Last year, the speckled trout came into Bayou Porteaux big time at the end of February and left at the end of March. The weather had been very cold in January and early February. This last February was very wet, with many inches of rain. On top of that, a dredge barge was working in the Bayou over the whole period. The combination made Bayou Porteaux very murky from February to now. Specs did move in, but not until mid-March and not nearly in the numbers seen in 2017. They stuck around through mid-May, however. There are still a few left, but not many. The specs hit live shrimp suspended a couple feet below a popping cork best in the channel. There are plenty of redfish biting, although you will catch half a dozen rat reds (under the 18" minimum legal length) for every legal redfish. Some of the reds are big. I've caught 29" and 30" reds this season in our bayou. Even the rat reds are fun to catch. Live shrimp work best, but they will hit dead shrimp, as well. It's best to cast the bait about 2' to 4' from the shore, because the reds cruise along the shore line looking for minnows.

Following are a few recipes we use for reds and specs.

Redfish on the Half-Shell

This recipe works well for redfish and black drum up to 28" long, or so. Redfish are red drum. A black drum that size taste just as good as redfish.

Filet the fish, leave the skin and scales on. Brush a little olive oil on the meat side and sprinkle with Greek seasoning and lemon pepper. I like to put some seasoned panko bread crumbs on, as well. Grill over indirect heat scale side down. Grilling it on a piece of aluminum foil helps reduce any mess. When a fork goes through the meat easily, it's done. Sometimes the fish swells thicker when

it cooks. That's OK. Dribble some melted butter on it just before you take it off the grill. Remember, the fork won't go through the skin and scales. Slide a spatula between the meat and skin to put it on a plate. It separates easily if it's done. Note that there are many different variations on the seasoning used. Almost any seasoning that sounds good will be delicious.

Of course, many people like to fry speckled and white trout. We usually do that with white trout because the filets are very small. A legal sized speckled trout is 15" long or longer, so they are not small filets. For frying, I use a deep fryer heated to 375 degrees. I put a couple of cups of Zaterain's seasoned fish fry in a gallon storage bag, sprinkle enough Tony Chachere's creole seasoning to put a red tint on the fish fry and then sprinkle a few shakes of lemon pepper seasoning on it and mix it up. I skin the white trout filets when I clean them. To cook them, the filets are dipped in a stirred egg and egg white and then dropped into the bag and shaken. The breaded filets are then dropped into the heated oil. Take them out when they are golden brown and the frying bubble activity has dropped off. Those bubbles are actually water vapor (steam). If you wait too long to remove the fish from the oil, it will be leathery. Put the cooked filets on paper towels in a pan to help drain the oil off them. A lot of you have eaten my fried white trout filets at the Memorial Garden fund raisers, so you know it is good. Note, let the oil heat back up between batches, if it has cooled down during cooking. The steam tries to cool it to 212 degrees F.

We generally cook speckled trout one of two ways. The first is the simplest.

I scale the specs and filet them, leaving the skin on. If you really don't like cooked fish skin, go ahead and skin them when you clean them. (Same with

Continue Page 5—FISHING

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Fishing (Continue)

the following recipe) Spray a pan with Pam and put the filets in skin side down. Brush the filets with olive oil and sprinkle them with Greek seasoning, lemon pepper and seasoned panko. Bake them in an oven at 375 degrees until a fork goes through them easily. That will usually be about 20 minutes, but may be less if they are very thin.

Our favorite way to cook speckled trout is called Mediterranean Fish with Vegetables. I will repeat the recipe below, with a few minor changes we like. Note, if you don't like olives, leave them out. We love them. That's what makes it Mediterranean. Spread a layer of fresh spinach in a 11 x 9-inch baking



pan. It says four cups, but we fill the pan up. Season 4 6-oz filets (or more) with ½ tsp salt and pepper and place them skin side down on top of the spinach. We just cover the whole pan with filets. Sprinkle two cloves chopped garlic on the fish. In a small bowl, combine one chopped yellow bell pepper (or several baby sweet peppers), ½ cup of chopped red onion, ¼ cup pitted and chopped Kalamata olives, and one can of drained, fire roasted, diced tomatoes with roasted garlic and onion and spoon over and around the fish. Drizzle one Tbsp olive oil and sprinkle one tsp Greek Seasoning over the entire dish. Bake at 350 degrees for 20 to 25 minutes, or until a fork goes through it easily. Top with ¼ cup crumbled feta cheese. Makes 4 servings, at least. Per serving, 300 cal, 12 grams of fat. You eat it all.

Trout is an easy fish to cook and you can use practically any recipe for white fish with it. You can find many recipes on-line for cooked trout or any white meat fish.

Garden (Continue)

was surprised and overwhelmed.

Looking toward the 2018-2019 club year, the new officers are Mary Ann Westfall, president; Priscilla Taylor, first vice president; Julie Hebert, second vice president; Sue Manley, recording secretary; Tem Shields, corresponding secretary; and Fay Moseley, treasurer.

The club would like to thank the outgoing elected officers Co-Presidents Susan Hagan and Julie Hebert, First Vice President Mary Ann Westfall, Second Vice President Sue Manley, Recording Secretary Priscilla Taylor, Corresponding Secretary Doris Harper and Treasurers Julia Hartridge and Tem Shields.



Outgoing co-Presidents Susan Hagan (L) and Julie Hebert (R) thank the club for their Shearwater gifts.

Additionally, the club would like to thank the following appointed officers for their service: Fay Moseley, auditor; Maureen Schmidt, chaplain; Doris Harper, historian; Dickie Roberts, parliamentarian; Mary Ann Westfall, programs and publicity; and Towana Smith, spring pilgrimage.

The club has already welcomed several new members for next year and has a few more spaces available for anyone interested in membership. Please feel free to contact Mary Ann Westfall for information at westfall2@reagan.com.

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Editor—Van Arnold vanmarnold@gmail.com

Contributing Writers:

Donald Langham

Sam McGaugh

Mary Ann Westfall

Robert Manley

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GULF HILLS HOTEL & HURRICANE SEASON Donna Brown, GM, GULF HILLS HOTEL



Gulf Hills Hotel is pleased to offer accommodations to you and yours in the event of a storm bearing down. We extend the special

Resident Rate throughout the year. We honor this as an Evacuation Rate before, during and after a major storm. The hotel has been a "Safe Harbor" for many Gulf Hills neighbors in the past, as well as for others from low lying and beachfront areas in Ocean Springs and Jackson County. During these times, we also serve as a Jackson County Sheriff's Department Command Post for our area. It must be stated – Gulf Hills Hotel is NOT a Hurricane Shelter. We are NOT a Hurricane Shelter. You will be asked to sign a waiver releasing Gulf Hills Hotel of any liability associated with a pending storm before, during and after. Katrina changed a lot of things and lives. Katrina changed the way we are now able to offer our services:

1. If a storm ENTERS the Gulf as a Cat 2 or above – we CANNOT accept any guests. Those guests who might already be in the hotel will have to vacate.
2. We will accept guests for Tropical Depressions, Tropical Storms and Cat 1 ENTERING the Gulf and remaining as a Cat 1 or less. If a storm is in the Gulf and grows to a Cat 2 within 24 -72 hours of reaching landfall, those guests who might already be in the hotel will have to vacate. It is non-negotiable. You should keep this in mind when you are considering your options.
3. We do allow you to bring your inside family pet(s) – housetrained dog and cats only –

maximum 2 per room. You must let us know in advance that you will have the pet with you. We also ask that you bring a training crate or pet carrier with you. We assign rooms based on this information. The pets must be on a veterinary prescribed flea and tick prevention medicine. We will need verification of this.

Gulf Hills Hotel does not have a back-up generator system. If the power fails, we will be without. That means no lights, A/C, phone or TV. We do not have a full service restaurant on property. We do serve an extensive continental breakfast to all guests. We make every effort to provision adequately for our breakfast needs. All guests who do check-in during storm times are asked to bring the following for their personal use: Battery powered flashlights or lanterns. (Open flame candles ARE NOT PERMITTED in any of the sleeping rooms.) 1 gallon of water per person. Personal medicines. Snacks ,food and drink for your family in appropriate ice chest(s) and containers. 3 days' worth is usually the norm.

In years past, we have gathered together for group dinners, etc...That is something that just happens and all depends on who brings what, who shares what and who is willing to help. We are a small staff (and a much older staff!) and we cannot do it all. We have a couple propane gas grills and we keep four x 5gallon tanks filled for these times. We will try our very best to provide traditional hotel and housekeeping services. Again, this depends solely on the power (or not) and the staff on hand. Everyone's safety and security is our primary focus. We will do our very best to accommodate everyone's needs to the best of our ability. **HERE'S PRAYING THAT OUR GULF COAST WILL BE SPARED THIS 2018 SEASON!**

Please return this form with
Your membership dues to:

Gulf Hills Civic Association
P.O. Box 475
Ocean Springs, MS 39566-0475

I have enclosed payment in the amount of **\$30.00** for my Gulf Hills Civic Association membership dues for the year **2018**. *If you have already paid dues for this calendar year 2018, Please disregard.*

Please fill in your name, _____

Address, phone number, and _____

Email address. _____

Mail to the address above. _____

If the mailing label has PAID by your name, you have paid your 2018 dues.

Enjoy Summer by Beating the Heat!

Sam McGaugh, Bethesda Free Clinic, 6912 N Washington, Ocean Springs, 818-9191

Summer is quickly approaching and many Gulf Hills residents are looking forward to enjoying the multitude of activities that the beautiful MS Gulf Coast has to offer. A top summer danger in our area is the extreme heat. Over time, high summer temperatures can lead to heat cramps, heat exhaustion or even heat stroke which can be fatal.

Being aware of the dangers that prolonged exposure to high temperatures can ensure a fun and healthy summer experience. We have addressed a few of the ways that people can beat the heat and stay cool.



Ice Cold Showers

One of the best ways to beat the heat is an ice cold shower. A cold water shower brings down your body temperature, washes away sweat and if you leave the shower water on your skin afterwards, it could help keep you cool through evaporative cooling.

Ice Packs In All The Right Places

An ice pack helps the cooling process when placed on the back of the neck, but other spots on the body can help as well. The inside of your wrists are great spots to put a cold compress, and don't forget about the inside of your elbows, behind your kneecaps, inner thighs and the tops of your feet.

Choose Clothing Wisely

Clothing choice is incredibly important to staying cool and we don't just mean any pair of shorts and a t-shirt. The best option for hot weather is a loose-fitting, light colored outfit made of material that doesn't weigh much. Dark, tight clothing traps heat and moisture, which is not only uncomfortable, but can also be dangerous.

Be Fit

Like hot weather, rigorous exercise raises the body's temperature, so those who exercise regularly will be familiar with the rising temperature and better able to handle it. Try to exercise in the early morning, later in the evening or inside an air conditioned gym instead.

Hydrate

It's no secret that dehydration is a big issue in the summer and when you're dehydrated, not only does the heat feel more extreme, you also run an increased risk of heat exhaustion and heat stroke. Learn about how much water you should be drinking and then stay hydrated with cold water and other cool liquids like smoothies.

Find Shade

It sounds obvious that you would want to cool off in the shade, but sitting beneath a tree has cooling benefits you might not know about. Plants extract moisture from the soil and then release it out into the atmosphere, so green areas are likely your best bet when it comes to a cool outdoor area.

Take Long Breaks

Remember to take regular rests. If you are starting to feel too hot or drained of energy, get a cool spot and chill out for a while. It takes some time for our body temperature to come down, so wait till you're breathing normally, your heart rate has come back down and then take a few more minutes to be safe.

Take Advantage of Public Spaces

Venturing out of your house might be the last thing you want to do in extreme heat, but public spaces offer a few cooling benefits. Head to an air conditioned café, library or movie theater and enjoy the chilly atmosphere.

Rubbish Reminder

Rubbish (no-household garbage) pickup is scheduled for the second week of every month and all limbs and debris need to be put out by 7:00 am Monday of that week.

Use the landfills whenever possible -- especially during the dry spells in an effort to prevent fire hazards -- Plus the Seaman Landfill is free to residents!

Limitations of Rubbish Pick-Up

The maximum volume of trash, trees, debris and/or vegetation that Jackson County may remove per pick-up per month is 3 cubic yards

Contact the Solid Waste Department with any questions on the type of items that can be picked up at 228-872-8340 or the website:

www.co.jackson.ms.us/departments/solid-waste/

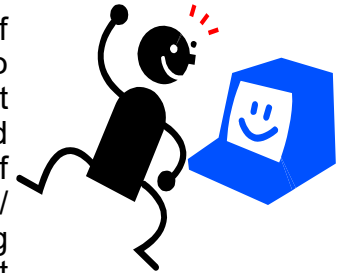
Garbage Pickup Reminder



Household garbage pickup is scheduled each Tuesday. On **THREE** major holidays (New Years, Thanksgiving, Christmas) pickup will be postponed a day. Check the holiday schedule in the newspaper or on TV.

Join Gulf Hills Yahoo Groups

The sole purpose of the Gulf Hills Yahoo Group site is to keep us informed about activities from neighborhood watch observations of suspicious characters/vehicles, to strange acting animals that could inflict disease to our loving pets. So if you have not already, please join. It's easy:



- 1) You will need an email address to join; you can get one at Yahoo.com
 - 2) Go to groups.yahoo.com/group/gulfhills
 - 3) Click the blue button that says "Join this group"
 - 4) Request membership using your Yahoo email
 - 5) The moderator will send approval shortly
- If you have trouble, contact the moderator:
Barry Mends mends1@bellsouth.net 228-382-7723

Lighting District Reminder



Gulf Hills Lighting Commissioners, ask that you report outages or malfunctioning streetlights to Mississippi Power at 800-487-3275. Give Mississippi Power the address closest to the light. The District is being charged for each light, working or not. Remember, the lights are for our safety.

Helpful Phone Numbers

UTILITIES

Electric: (MS Power)	800-532-1502
Power outage/trouble	800-487-3275
Natural Gas: (Center Point)	896-7500
Phone: (AT&T)	888-757-6500
Cable: (Cable One)	374-5900
Water & Sewer: (WJCUD)	872-3898

COUNTY SERVICES

Health Department	875-1336
Sheriff- Hwy 609 substation	875-0475
Planning Department (Zoning)	769-3112
Road Department	875-4545
Rubbish Disposal (Landfill)	872-8340
Justice Court	875-4125

PUBLIC SERVICES

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Fort Bayou Fire Dept. 911 or	818-0370
Refuse (Waste Pro)	818-5393
St Martin Community Center	392-7361

HEALTH CARE

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Ocean Springs Hospital	818-1111
Bethesda Free Clinic	818-9191
Gulf Coast Center for Nonviolence	875-5433

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St Martin Library	392-3250

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Randy Carney, Circuit Clerk	769-3040
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Mike Ezell, Sheriff	769-3015
Vicki Broadus, Coroner	769-3197
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Nick Elmore, Tax Assessor	769-3070
Joe Tucker, Tax Collector	769-3074

Upcoming Community Dates

Flag Day Thur June 14
Independence Day Wed July 4
Labor Day Mon September 3

Annual July Sidewalk Sale Sat July 21
Mississippi Tax Free Weekend Fri July 27—28